

## CHOCOLATE PEPPERMINT COOKIES

### IN THE JAR:

All-purpose flour, granulated sugar, brown sugar, cocoa powder, baking soda, espresso powder, salt, chocolate chips, Andes Peppermint Crunch baking chips

### YOU WILL NEED:

1 stick (8 tbsp) softened, unsalted butter  
1 large egg  
1 tsp (5 mL) vanilla

### DIRECTIONS (makes 20 cookies):

- Preheat oven to 350° F.
- Beat butter, egg, and vanilla extract in a large bowl.
- Add ingredients from the jar and mix until combined.
- Chill for at least 3 hours.
- Drop by rounded tablespoons onto a parchment paper-lined baking sheet.
- Bake for 10-12 minutes, or until the edges are set. Time may vary depending on your oven.



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